

Sam Jones

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240-555-9999
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Building Maintenance/Custodian

- Over 2 years building maintenance and cleaning experience
- Maintained a wide variety of floors including wood, cement, tile and carpet
- Performed preventive and routine maintenance on equipment and machinery
- Maintained outdoor grounds in all types of weather using a variety of equipment
- Experienced working in a fast-paced, multiple task environment - set priorities
- Skilled at handling difficult Individuals and situations

Related Abilities and Experience

• Floor and Production Area Maintenance

Swept, mopped, scrubbed and vacuumed floor of building using cleaning solutions. Cleared production work areas of all types of scrap materials for recycling. Cleaned walls, ceiling, windows, equipment and building fixtures. Applied paint, waxes and sealers to wood and concrete floors.

• Equipment Maintenance

Performed preventive and routine maintenance on a variety of equipment and machinery. Notified management of concerns for needed repairs on buildings and equipment. Provided troubleshooting and replaced defective parts on machines and equipment.

• Outdoor and Building Maintenance

Removed snow and ice from parking areas, driveways and sidewalks. Used snow plow, snow blower, shovel and front end loader to move snow. Performed preventive and routine painting, plumbing and electrical repairs. Mowed lawns and grounds using power mowers, tractors and attachments. Lawn care included watering, seeding and covering new grass growth areas. Applied herbicides, fertilizers and pesticides using spreaders and spray equipment.

Work History

Building Maintenance - Montgomery County, Rockville, MD - March 2017 to April 2019
Teller - Fulton Bank, Columbia, MD - March 2012 to January 2016

Education and Training

Building Maintenance Training - Montgomery County, Rockville, MD - May 2017 to April 2019
High School Diploma

Peter Kelly

29 Pickard Street • Baltimore, MD 21229 410-555-9999

SUMMARY

Restaurant cook with a passion for the culinary arts and a delight for fine food from around the world. Experience working in a kitchen environment, filling orders, and developing menu items. Ability to get the job done by employing critical thinking and problem resolution skills. Work well as a team player and independently with very little supervision. Received commendations for dependability and strong work ethic.

COOKING SKILLS

- Prepared a selection of entrees, vegetables, desserts, and refreshments.
- Cleaned the grill, food preparation surfaces, counters, and floors.
- Met high-quality standards for food preparation, service, and safety.
- Trained and supervised workers.
- Maintained inventory logs and placed orders to replenish stocks of tableware, linens, paper, cleaning supplies, cooking utensils, food and beverages.
- Received and checked the content of deliveries and evaluated the quality of meats, poultry, fish, vegetables, and baked goods.
- Oversaw food preparation and cooking.

RESTAURANT EXPERIENCE

Kitchen Worker - State of Maryland, Jessup, MD

Short Order Cook - Dino's Restaurant & Grill, Baltimore, MD

Prep Cook/Laborer - Chauncey's Diner, Baltimore, MD

Lunch and Dinner Cook - Paolo's Restaurant, Ellicott City, MD

TRAINING & EDUCATION

Graduate, Culinary Arts Training Course, Catonsville Community College